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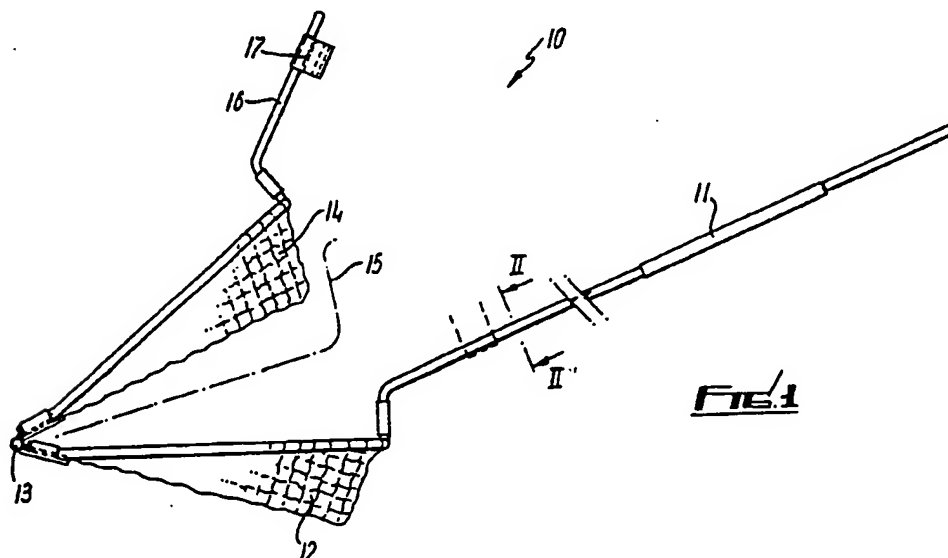
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(56) Documents cited
GB 0490249 A GB 0395147 A

(58) Field of search
UK CL (Edition J) B1D DDAA DDDA DNLA DNRD,
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INT CL⁴ A47J, B01D

(54) Filter

(57) A deep fry oil filter includes a handle (11) and a pair of complementary shallow mesh baskets (12), (14) which hinge or clip together to sandwich a filter cloth or paper (15) between them to form a tool which is used to filter the oil after a frying session. The tool can also be used without the filter cloth or paper to lift food from the oil.

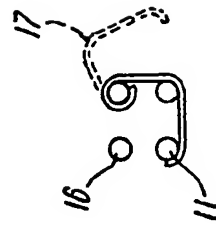
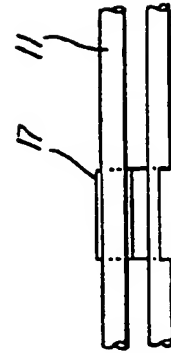
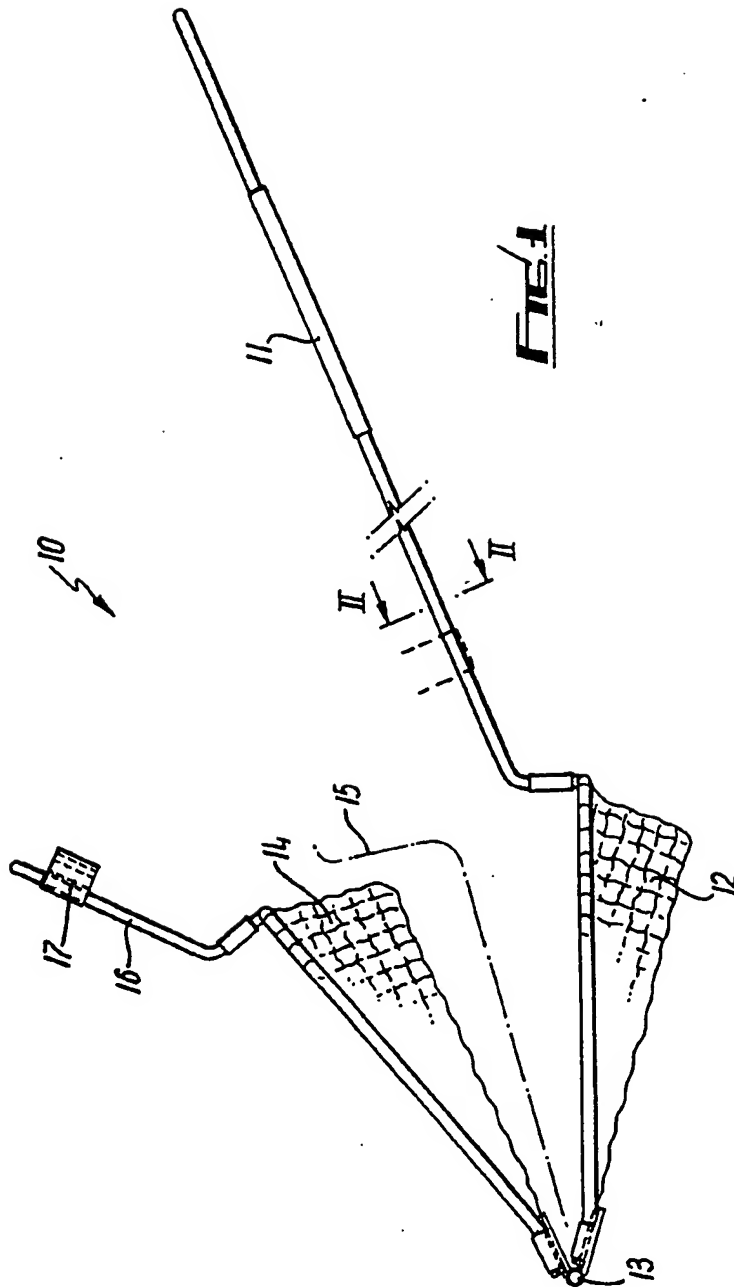


At least one drawing originally filed was informal and the print reproduced here is taken from a later filed formal copy.

The page was filed later than the filing date within the period prescribed by Rule 25(1) of the Patents Rules 1982.
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FILTER

This invention relates to a filter for use in high-frying and comparable ranges.

During frying, for example of fish and chips, the user will handle the food using a long-handed rectangular sieve. At the end of a session it is normal for the fat to be cleaned to remove particles of burnt food in the form of carbon dust. A recirculating pump and filter are known, but are expensive. Most filtration of this sort is done by using a paddle covered by a muslin bag which is used to scoop through the oil.

It is an object of the invention to provide an improved tool for removing particles from cooking oil.

Accordingly the invention provides a deep fry oil tool having a handle and a pair of complementary baskets capable of sandwiching a filter sheet between them.

The baskets can be rectangular in plan. They can be hinged or chipp together or otherwise interconnected.

In side elevation the baskets can be triangular or wedge shaped, rectangular or of truncated wedge shape.

The tool can be virtually identical in shape and weight to a conventional frying sieve so that in use the user's familiarity with a sieve aids use of the filter.

If desired, the tool of the invention can be used,

without a filter sheet, as a conventional lifter
eliminating the need for a special tool.

The invention will be described further, by way of
example, with reference to the accompanying drawings,

5 wherein:-

Fig. 1 is a side elevation of a preferred tool of
the invention;

Fig. 2 is a cross-section (on an elongated scale)
on line II-II of Fig. 1; and

10 Fig. 2b is a detail of a part of the tool.

A preferred tool 10 of the invention has a handle
11 which can be some 500-600 mm long and is constituted by a
generally U-shaped metal bar. At one end handle 11 is
connected to a lower basket 12 whose distal edge 13 is hinged
15 to an upper basket 14 which can rest with basket 12 to
sandwich a filter sheet 15 (paper or cloth) between the two
baskets 12, 14. A short extension 16 to basket 14 can be
clipped to handle 11 by a clip 17 (Figs. 2a and 2b).

The tool of the invention is similar in size, shape
20 and weight to a conventional frying sieve and so when the
user uses it at the end of a session he finds it easy to use.
If desired, the tool can be used all the time as a frying
lifter without the filter 15, the sheet being introduced only
when filtration is desired, each at the end of a session.

25 The baskets 12 and 14 are shown to be wedge-shaped
in Fig. 1. Of course, different sizes and shapes can be used.
The upper basket can be merely skeletal, and sufficient only

to retain the filter sheet in the lower basket. The basket(s) can be rectangular in cross section, wedge-shaped, or truncated wedge shaped; or round or circular.

Many other variations are possible, either in tinned
5 steel or stainless steel.

CLAIMS

1. A deep fry oil tool having a handle and a pair of complementary basket members capable of sandwiching a filter sheet between them.
- 5 2. A tool as claimed in claim 1 wherein the members are rectangular in plan.
3. A tool as claimed in claim 1 or 2, wherein the basket members are interconnected.
4. A tool as claimed in claim 3 wherein the members
10 are hinged or clipped together.
5. A tool as claimed in any of claims 1 to 4 wherein in side elevation the baskets are triangular or wedge shaped, rectangular or of truncated wedge shape.
6. A tool as claimed in any of claims 1 to 5 wherein
15 the tool is comparable in shape and weight to a conventional frying sieve.
7. A tool as claimed in any of claims 1 to 6, wherein the nature of the basket members is such as to allow the tool to be used without a filter sheet, as a
20 conventional lifter eliminating the need for a special tool
8. A tool as claimed in claim 7, wherein the tool is so adapted by having its basket-forming network spaced as in a conventional lifter.
- 25 9. A tool as claimed in claim 8, wherein the basket members are adapted to nest one within the other to

sandwich the filter paper.

10. A tool as claimed in claim 9, wherein the basket members are pivoted together.

11. A tool as claimed in claim 9 or 10 wherein the
5 basket members can be clipped together in their closed position.

12. A deep fry tool substantially as hereinbefore described with reference to the accompanying drawings.